

Classic Rye Bread

Ingredients

Two Loaves	Ingredient	One Loaf
5 ½ cups, 748 g	Bread flour, 65%	2 ¾ cups, 374 g
3 cups, 405 g	Rye flour, 35%	1 ½ cups, 203 g
1 ½ Tbsp, 14 g	Yeast, 1.2%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Kosher salt, 2%	¾ Tbsp, 11 g
2/3 cup, 42 g	Instant mashed potato flakes, 4%	1/3 cup, 21 g
¼ cup, 55 g	Vegetable oil, 5%	2 Tbsp, 27 g
½ cup, 170 g	Molasses, 15%	¼ cup, 85 g
1 ½ cups, 368 g	Milk, 32%	¾ cup, 184 g
2 cups, 474 g	Water, 41%	1 cup, 237 g

In a large bowl or plastic container, mix the bread flour, rye flour, yeast, salt, and potato flakes, Make a bowl in the middle of the dry ingredients and add the oil and molasses. In a microwaveable bowl, heat the milk and water to 105-115 degrees. Stir the milk and water into the flour mix until well blended then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for 2 hours then refrigerate, OR refrigerate immediately and wait at least 12 hours to use. -3 hours until doubled.

To make a hearth loaf, scoop the dough out onto a floured surface and divide in half (if making two loaves). Shape the dough into a boule or batard and place on a peel or baking sheet covered with parchment paper. Cover with plastic wrap and allow to rise for 30-45 minutes while the oven warms up.

Preheat the oven, baking stone, and steam pan to 450 degrees. Uncover the loaves then score and slide onto the baking stone. Turn the oven down to 400 and pour a cup of water into the steam pan. Bake for 45 minutes then remove to a cooling rack.